ITEM #
MODEL #
NAME #
SIS#
AIA #



Crosswise Convection

Electric Convection Oven, 10 GN1/1

260706 (FCE101)

Electric convection oven 10x1/1GN, crosswise

Short Form Specification

Item No.

Main structure in stainless steel, with seamless joints in the oven cavity. Double-glazed door with tempered glass. Cavity lighting. Unique air-flow channel system. Cooking cycles: air convection, convection with 5 stage humidification. Max. temperature of 300°C.

Functional level: base, manual.

"Cross-wise" pan rack suitable for 10x1/1GN. The pan rack, fixed, can be converted into a roll-in rack by using an optional kit.

Supplied with n. 1 pan rack, 60mm pitch (made up of n. 2 side hangers).

Main Features

- IPX4 water resistance certification.
- Racks can be easily removed without the need for special tools.
- Unique air-flow system guarantees perfect distribution of heat throughout the oven cavity.
- Maximum temperature of 300°C.
- Food temperature probe available as accessory.
- Rapid cooling of oven cavity.
- Halogen lighting and "crosswise" pan supports allow clear and unobstructed view of the products being cooked.
- 5 Stage humidification control, to ensure perfect pastries and succulent roasts.
- Meets the requirements of CE, VDE and DVGW for safety.

Construction

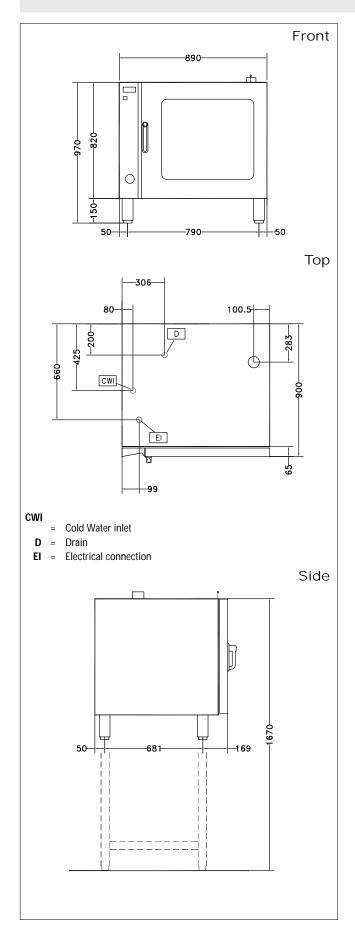
- Height adjustable feet.
- Access to all components from the front.
- Stainless steel oven cavity with rounded corners.
- Double-glazed door with tempered glass.
- External access door for electrical connections.
- All connections made on the left side below the oven.
- Integrated drain outlet.

Included Accessories

1 of 60mm pitch side hangers 10x1/1GN PNC 922121 electric oven (included with the oven)







Crosswise Convection Electric Convection Oven, 10 GN1/1



Electric

Supply voltage:

260706(FCE101) 400 V/3 ph/50 Hz

Auxiliary: 0.3 kW **Connected load:** 17.3 kW

Capacity:

Shelf capacity: 10

Key Information:

External dimensions, Height: 970 mm

External dimensions, Width: 890 mm

External dimensions, Depth: 900 mm

Net weight: 121.2 kg

Functional level: Basic;Manual
Type of grids: 1/1 Gastronorm

Runners pitch:60 mmCooking cycles - air-convection:300 °CInternal dimensions, width:590 mmInternal dimensions, depth:503 mmInternal dimensions, height:680 mm





Optional Accessories

Optional Accessories			
• Pair of 1/1GN AISI 304 stainless steel grids	PNC	921101 🗖	
 Support for 1/2GN pan (2pcs) 	PNC	921106 🗖	
 Automatic water softener for ovens 	PNC	921305 🗖	
Resin sanitizer for water softener	PNC	921306 🗖	
 Probe for ovens 6 and 10x1/1GN 	PNC	921702 🗖	
Guide kit for 1/1GN drain pan	PNC	921713 🗖	
• Couple of grids for whole chicken 1/1GN (8 per grid)	PNC	922036 🗖	
Base for oven 10x1/1GN	PNC	922102 🗖	
• Shelf guides for 10x1/1GN, ovens base	PNC	922106 🗖	
 Cupboard stand for oven 10x1/1GN 	PNC	922109 🗖	
 Hot cupboard stand for convection oven 10x1/1GN 	PNC	922112 🗖	
 Base on castors for 10x1/1GN ovens 	PNC	922114 🗖	
 80mm pitch side hangers 10x1/1GN electric oven 	PNC	922115 🗖	
 60mm pitch side hangers 10x1/1GN electric oven (included with the oven) 	PNC	922121 🗖	
• Feet for ovens 6x1/1GN, 10x1/1 and 2/1GN	PNC	922127 🗖	
 Trolley for 10x1/1GN roll-in rack 	PNC	922130 🗖	
• Thermal blanket for slide-in rack 10x1/1GN	PNC	922150 🗖	
 Retractable hose reel spray unit 	PNC	922170 🗖	
 Side external spray unit (needs to be mounted outside and includes support for mounting to oven) 	PNC	922171 🗖	
• Fat filter for 10 1/1 and 2/1 GN combi steamers (gas and electric) and convection ovens (electric)	PNC	922178 🗖	
Water filter for ovens	PNC	922186 🗖	
• Kit to convert to 10x1/1GN roll-in rack	PNC	922201 🗖	
• Frying griddle GN 1/1	PNC	922215 🗖	
 2 frying baskets for ovens 	PNC	922239 🗖	
 Grid for whole chicken 1/1GN (8 per grid - 1,2kg each) 	PNC	922266 🗖	